

M-A-N Family Wines Chardonnay 2012

Padstal Chardonnay

Roadside Padstals or "farmstalls" offering a range of farm produce goods and crafts are popular throughout South Africa. From simple shacks to elaborate venues, you'll drive out of your way to find your favourite.

This elegant Chardonnay has a delicate balance of fruit flavours and a light touch of oak. Golden straw in appearance, the wine has pleasing orange blossom and butterscotch aromas. On the palate the wine has fruity citrus, lime, pineapple and white peach/nectarine flavours with a hint of vanilla spice. The light touch of oaking complements the fruit without being overpowering.

Will pair nicely with textured and creamy dishes, such as creamy risottos, quiches, chicken a la king, and grilled fish dishes. This is a versatile Chardonnay: equally excellent with fire-steamed lobster on the beach or with line fish served by white gloved waiters at the Ritz. Serve chilled.

variety : Chardonnay | 100% Chardonnay

winery : MAN Family Wines

winemaker : Tyrrel Myburgh

wine of origin :

analysis : alc : 13.5 % vol rs : 6.5 g/l pH : 3.39 ta : 6.3 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard :

Sourced from selected vineyards in the Agter-Paarl region. Our Chardonnay vineyards are approximately half bush vine(untrellised) and half trellised vineyards. Soils are mainly Malmesbury Shale without irrigation, producing naturally low yields of ripe, flavourful grapes. The shale soils add a touch of elegant minerality and fresh, cleansing acidity.

The 2012 vintage was a good vintage for both red and white wines in the Agter-Paarl region. Temperatures were warmer earlier in the season, but cooled off towards the end allowing for slower and more balanced ripening, and resulting in moderate alcohol levels as well as good colour and concentration. Cool morning and afternoon breezes throughout summer helped to keep the ripening process smooth and steady.

about the harvest: Sourced from two vineyards in the Agter-Paarl region. Grapes were hand harvested at full ripeness.

in the cellar : Our Chardonnay is fermented in a combination of stainless steel tanks (+/-80%) and small American oak barrels (+/-20%). The grapes were hand harvested, then pressed and settled. The barrel portion underwent alcoholic and malolactic fermentation in barrel. Barrel maturation with lees stirring for 6 months added complexity and richness to the wine.

To preserve freshness, the stainless steel portion was fermented in tank, with no malolactic fermentation. After 6 months the tank and barrel portions were blended together and the wine was fined and filtered before bottling.

